

## INTERESTING PAGE FOR WOMAN AND THE HOME

Edited by  
Julia Chandler ManzTHE REAL COST OF  
ONE'S POPULARITYA Bit of Time Given Here, a Bit of  
Sympathy There, and a Lot of Un-  
selfish Thought Everywhere.

By FRANCES SHAFER.

A woman sat idly wondering why it was that some fortunate folk made friends spontaneously, without a bit of apparent effort, and she thought it must be that nature had been particularly bountiful in her gifts of the "little graces" that make for easy popularity.

And she said to herself that, like a great many other things in life, it seemed so fair that some should come to earth with an endowment like that, a rich legacy in itself, while others almost repented the friends they tried to make.

But the nature-rider proved much too big and hard for her to solve and she picked up a newspaper for a look at some of the human documents opened there.

And the very first thing she ran across was the story of a policeman mighty popular with the kiddies on the line of his post.

It seems, so the story ran, that he had reported ill a few weeks ago, and the very next day two little girls from the district he guarded came to the station-house to ask where he was and what had happened. When told that the policeman was ill, they turned away and nobody guessed what they had in their heads, for they did not tell.

What Was Back of Posies.

But, bright and early, the following morning a whole delegation of boys and girls from his post appeared with a lot of bunches of flowers to be sent to his home—and he was to tell them they hoped he'd soon be well.

The next day, again the next and for all the days that followed until the policeman was back on duty, there were the little delegations of kiddies bearing their floral offerings and sending their messages of hope.

And of course the inspector in charge made it his pleasure to find out what was back of the posies and why the boys and girls were so solicitous of an ordinary guardian of the peace, for he must be more than popular to create such a stir among the little folk on his beat.

Investigation showed that he was the children's best friend, but his popularity among them was all made up of little things.

He carries a huge jack knife in his pocket, and the boys for blocks around know that he is ready to whack it out just when they need it the most. They have a key with which he tightens wobbly roller skates, he mends hockey clubs, whistles out "old cats" whenever they may be fathers broomsticks for what he calls his kids, and when they get in trouble he has a way of arbitrating childish disputes for the whole neighborhood and sending all away quite satisfied.

Not at all in the line of a policeman's duty, but altogether by way of his popularity.

Riddle Was Answered.

And the woman decided that her riddle was answered. Indeed, that it was not a riddle at all. For she made up her mind, as much as she could, to be like that policeman, when it is the genuine kind, the kind that never steals away, is bought at some personal cost, a bit of time given here, a bit of sympathy there, and a lot of selfless thought everywhere.

Some of us may say—but that policeman loved the kiddies and delighted in making them happy, and it was nothing at all for him to spend out what he gets in and to figure in all their joys and troubles. It was just a pastime for him. Perhaps. But, you know, it is one thing to extend a love for the free-living children, and another to take the trouble to serve them. It is one thing to be kind, and another to be kind to our hearts, all of us know that some will go out of their way to give pleasure, while to others, that way is much too hard and long, and they will not bother with the trouble. For don't let us believe the cheap little sophistry that it is trouble-free for some to be kind and pleasant for others. It is not always easy and pleasant, but, you see, they want the fruits of their kindness, and they are willing to pay the price.

And some folks say they want friends, but they are more ready to accept than to make the little sacrifices that friendships require.

Yes, the real brand of popularity that is not dependent upon the measure of possessions or other superficial advantages, comes a bit more easily to those who stand ready to do a great many things that are not easy to do, not easy at all.

And folk who want to start themselves, the next week, and the next, on the lasting popularity road must make up their minds that popularity generally comes by way of something more meaningful than a gracious manner and the pleasant trick of gracious talk. For there is a goodly share of taking trouble in the background.

The policeman, his pains with the children, their posies, their interest and all easily tell us that.

Washing Brass.

In the summer cleaning care should be taken never to clean articles of lacquered brass with a harsh material, and the pleasant trick of grinding with soft sand is a goodly share of taking trouble in the background.

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## The Magic of the Cherry

By LIDA AINES WILLIS.

Let us pray that the cherry crop is not the utter failure some predicted weeks ago. It gives the rightly constituted American a thrill of apprehension to hear that the cherry or blight has harmed the cherries; or that the frost falls too heavily on the pumpkin. Such a calamity means distress if not suffering all throughout the great pie belt of the United States of America. For the heart of man rejoices exceedingly and glows like unto the ruby-red cherry, and mellow as the golden yellow globe of glory that constitute the pie par excellence of all the pastry tribe, when on the table or bill of fare appears the magic words "home-made cherry pie"—"old-fashioned pumpkin pie."

Now, the marauding winds of May and June rob the cherry of its luster. How both will risk life and limb to secure the tempting red fruit as it hangs high amid the emerald-green setting of leaves. And man is only boy grown tall. His taste for pie—especially cherry pie—has not changed much, if at all. If Satan had not wished to entrap Eve, too, he would have offered Adam a luscious cherry pie. Safe to say that not only would Eve have been allowed to remain in Eden, but likewise saved the stigmatism that has rested upon her even unto this day. For "the woman tempted me, and I did eat." For Adam would have devoured that pie—the last cherry, if it was as good as our mother's have made. Is there anything that can surpass a properly made cherry pie—anything but the eating thereof?

Not all cherries are fit for pie-making. It is safe to select those the robin and bird-like shrike rapacious fondness for. These, the robin and shrike, are not too acid. The cherry should be used for jelly and jam to serve with meats in winter. The small, brilliant, red cherry known as pie-cherry, takes such an extravagant quantity of sugar, it is not popular for pies or desserts. The large, deep-red fruit is best. The white cherry is the exquisite member of the family, and delightful preserved in sirup and frozen dessert. It is not common or plentiful enough in the East to use for common everyday pie, more the pity.

Cherries Stewed in Sirup.

Steam, wash, and pit a quart of cherries and add them to a sirup made of one cup of sugar and half cup of water boiled for five minutes. Let them boil five minutes longer, if they are quite ripe; ten minutes if they are underripe. They may be served with boiled rice for plain dessert. Most wholesome for children.

Tea Cherries.

A very refreshing and attractive way to serve cherries is to make a hot, sultry morning is as follows: Place a clear cube of ice in a sparkling glass bowl. Wipe the cherries with a damp cloth, but do not stem them. Heap them around and over the cube of ice interspersed with their green leaves and brown stems, if you can get them.

Cherry Dub.

Mix a pint of flour, four teaspoons baking powder, and one teaspoon salt to gether thoroughly. Rub in a tablespoon butter with finger tips, and then moisten to a soft, fine dough, with scant cup of milk. Put two quarts of cherries, washed, stemmed, and pitted, into a baking dish, and cover with the dough. Bake in a moderate oven for one hour. Serve with cream or stir the cherries into the dough made soft as a thick batter, and steam in a flour cloth or mold for an hour.

Cherry Salad.

Fill crisp lettuce hearts with the washed, pitted, and chilled cherries. White, red, and black make a pretty salad. Pour a French dressing made of the sweetest oil over them and serve. If you wish to take the trouble, stuff each cherry with a little peanut butter and you have a dainty salad.

Shaker Cherry Pie.

On the bottom of a deep pie plate or shallow pudding dish, put half a cup sugar. On this sprinkle an even layer of fresh soda crackers, rolled fine. On this a cup of pitted cherries, with tiny bits of butter. Then another half cup of sugar, cracker crumbs and cherries. Add a cup of cold water, cover with a thin layer of cracker crumbs and roll with a fork. Bake thirty minutes in a moderate oven.

Cherry Sherbet.

Mash two quarts of ripe red cherries, breaking some of the stones and chopping the pits fine, and adding to the fruit. There is no need of sugar, as the cherries are sweet. Let them stand in a cold place for two hours and then rub through an agate colander, and add to a cold sirup made of one pint of sugar and pint of water boiled together for five minutes. Freeze in usual manner.

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OFFICE OF MARKETS  
TO STUDY PRODUCEAgriculture Department Bureau Will  
Seek To Inaugurate a Market  
News Service.

It is announced that the Department of Agriculture, through its office of markets, shortly will begin a thorough study of what happens to produce from the time it leaves the producer until it reaches the consumer. A specialist on marketing perishable produce will investigate prices received by producers, cost of transportation, and storage, change of ownership, accumulated charges, profits, and other elements. Although the work is then study conditions in various sections to determine the feasibility of a market news service dealing with perishable products, and also the best method of making statistics of supply and demand useful to the farmer or truck gardener.

Other specialists will give attention to studying co-operative organizations of producers and consumers, including co-operative marketing associations of farmers and buyers, co-operative stores and other matters.

Co-operating with the other investigators will be specialists in transportation—men who have had as much railroad shipping experience as division freight agents who will assist producers in securing proper freight rates, and will discuss questions of extending facilities, determination of rates, routing, and other matters connected with the sale and cheap moving of produce to centers of wholesale and retail demand.

## COMING ATTRACTIONS

Polka—"The Talker."

A play of today by Marion Fairfax, originally produced by Henry B. Harris at the Harris Theater, New York, where it ran for six months with Tully Marshall in the leading role, and was later played by Mr. Marshall on tour.

The heroine of "The Talker" is a woman filled with ideas of Platonic friendship with man and the right to live one's life as one sees fit. Although she works no real harm to herself, her husband's young sister listens, and taking her theory to heart, elopes with a wealthy man, who, in the end, it develops, is married. The play, of course, is a situation, the regeneration of the "talker" and the rehabilitation of the home, occupies the last act, and provides a strong sympathy for the husband, whose life is devoted to the maintenance of his home, the care of his wife and the strict observance of the ethics that should guide a good citizen.

Columbia—"In Missouri."

With A. H. Van Buren in the role of the Chief Justice, Jim Radburn, the Columbia Players will be presented next week in Augustus Thomas' drama of the Central West, "In Missouri."

It will be recalled as the play in which Nat C. Goodwin attained some of his greatest hits of his career when the piece was originally produced at the Fifth Avenue Theater, New York. The cast at that time included Burr McIntosh, whose imitative and steady work has won him a second only to that of Mr. Goodwin's Radburn. Then there was Emmet Corrigan as the villain, Robert Traversa; William G. Branch as the lawyer, and Amber as Kate Vernon, the blacksmith's daughter, whose education made her dissatisfied with her station in life; Minnie Dupree as her sister, Elizabeth, and a host of others in good character studies. The play, which is in four acts, is realistic in the extreme, and is full of stirring situations and thrilling climaxes such as only Mr. Thomas devises.

Reliance—"Antarctic Pictures."

The Washington engagement of those just famous and wonderful pictures of Capt. Scott's hazardous march in quest of the South pole, is rapidly drawing to a close, but two performances each day during the current week remain of the highly successful five weeks here. No entertainment of its kind, or of any class of others in good character studies. The popularity of this thrilling story of adventure.

Hundreds have been in attendance from two to four times, always returning with friends their enthusiasm has taken possession of.

Cosmos—"Vaudeville."

In addition to a bill of all round enjoyable vaudeville of the better sort, the Cosmos next week will be the scene of a "Water Nymphs Carnival" in which the seven diving girls who made a hit there earlier in the season, will be the star participants. The return engagement of the aquatic novelty was arranged at the request of many who failed to see the diving girls at their last exhibition.

Thursday night, besides the regular carnival and vaudeville entertainment, there will be a diving contest for boys, and on Friday night a diving contest for girls, both carefully supervised, with a handsome prize loving cup as the prize in each contest. Early entries are asked by the management. Next week's bill will also include the usual complement of motion picture comedies and the Pathe Weekly Review of world events.

Glen Echo Park.

With a \$2,000 display of fireworks as the big drawing card, the celebration of the Fourth at Glen Echo

will be a most successful one. The fireworks will be set off at 8:30 p. m., and the celebration will continue until midnight.

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OPEN 8:30 A. M.  
CLOSE 6 P. M.

SKINNY'S

This Store Will Close  
July 4 and 5 All DayTHIS WILL PROVE TO BE THE  
Crowning Garment  
Sale of the SeasonThe Reason of the Low Price? Because New York's Leading Makers  
Are Taking Inventory and Prefer Counting Money Instead of Stock.1,000 Fresh  
New Summer  
Suits, Coats,  
and Dresses  
on Sale at  
Less Than  
Price of  
the Material

\$9.90

Not a Garment Worth  
Less Than  
\$20 and  
Most of  
Them Made  
to Sell at  
\$25 and \$35

This is a sale that should set all Washington talking, because of the unprecedented values offered.

Those who have had experiences in former sales of this kind will rejoice at being able to repeat the experience, AT A GREATER THAN EVER SAVING ADVANTAGE.

EVERY GARMENT IN THE SALE WAS MADE FOR THIS SEASON'S WEAR, and strictly correct from the standpoint of style, color, and fabric. YOU CANNOT MAKE ANY MISTAKE IN SELECTING ONE OF THESE GARMENTS.

SUITS WORTH TO  
\$25, CHOICE - - \$9.90

Include wool poplins, wool bengalines, mannish worsteds, pongee, ratines, serges, diagonals, whipcords, bedford cords, and fancy mixtures.

Garment Store—Second Floor.

DRESSES WORTH TO  
\$35, CHOICE, \$9.90

Include crepe meteor, charmeuse, crepe de chine, ratines, serges, nets, voiles, crepes, linons, and lingerie.

Garment Store—Second Floor.

COATS WORTH TO  
\$35, CHOICE - - \$9.90

Coverlets, mixtures, lace, charmeuse, silk moire, silk poplin, silk taffeta, serge, bedford cord, and wool tweeds.

Garment Store—Second Floor.

## Leading Summer Resorts

When writing to hotels for rates, reservations, or information,  
kindly mention The Washington Herald.

## ATLANTIC CITY HOTELS.

## LEXINGTON

Pacific and Arkansas Avenues.  
SEAFARER, REVEREND, TEXAS, and CHURCH COURT, hotel where guests are treated to a most excellent breakfast. Bathing, swimming, and other amusements. Rates, \$1.00 to \$2.00 per day. Write for rates.

## ELBERON

Atlantic Avenue, near Beach. Moderate rates. Write for rates.

## HOTEL CHETWOOD

Pacific and Illinois Avenues. Capacity, 200. The Leading Family Hotel. Located in finest hotel district facing ocean. Special rates for families. Write for rates.

## GRAND ATLANTIC HOTEL

Virginia Avenue, close to Beach. First and all attractions. Capacity, 500. Fresh and sea water in all rooms. Bathing, swimming, and other amusements. Rates, \$1.00 to \$2.00 per day. Write for rates.

## THE CARLTON

Chelsea Avenue and Beach. ONLY BRICK HOTEL IN CHELSEA. Directly on the Boardwalk. Bathing, swimming, and other amusements. Rates, \$1.00 to \$2.00 per day. Write for rates.

## HOTEL YARMOUTH

Directly on the Boardwalk. Bathing, swimming, and other amusements. Rates, \$1.00 to \$2.00 per day. Write for rates.

## CLARENDONHOTEL

Virginia Ave., near Beach. Capacity, 300. Open All Year. Open Surroundings. Rooms on suite. First-class. Bathing, swimming, and other amusements. Rates, \$1.00 to \$2.00 per day. Write for rates.

## THE NETHERLAND

Overlooking lawn and ocean; center of all attractions. Bathing, swimming, and other amusements. Rates, \$1.00 to \$2.00 per day. Write for rates.

## HOTEL MONTICELLO

Atlantic Avenue, near Beach. Capacity, 300. Bathing, swimming, and other amusements. Rates, \$1.00 to \$2.00 per day. Write for rates.

## HOTEL MERVINE

New York Avenue and Boardwalk. FIREPROOF. Entirely new management. Bathing, swimming, and other amusements. Rates, \$1.00 to \$2.00 per day. Write for rates.

## "Villa Nova"

OCEAN AVENUE, NEAR BEACH. Capacity, 300. Bathing, swimming, and other amusements. Rates, \$1.00 to \$2.00 per day. Write for rates.

## HOTEL RICHMOND

First House from Boardwalk, on Kentucky Avenue. Bathing, swimming, and other amusements. Rates, \$1.00 to \$2.00 per day. Write for rates.

## HOTEL ROXBOROUGH

South Carolina Ave., near Beach; one minute from Boardwalk. Bathing, swimming, and other amusements. Rates, \$1.00 to \$2.00 per day. Write for rates.

HOTEL LOUELLA

Tennessee Avenue, near Beach; principal churches, and places of amusement. Bathing, swimming, and other amusements. Rates, \$1.00 to \$2.00 per day. Write for rates.

THE CHARLES

Virginia Ave. and Beach. Newly appointed. Bathing, swimming, and other amusements. Rates, \$1.00 to \$2.00 per day. Write for rates.

HOTEL DOLPHIN.

Virginia Ave. and Beach. Newly appointed. Bathing, swimming, and other amusements. Rates, \$1.00 to \$2.00 per day. Write for rates.

CHELSEA HALL

Large, airy, sunny; bath; beautifully equipped table. Bathing, swimming, and other amusements. Rates, \$1.00 to \$2.00 per day. Write for rates.

HAMILTON

Hamilton 29 St. Atlantic Ave., near Million Dollar Pier. Bathing, swimming, and other amusements. Rates, \$1.00 to \$2.00 per day. Write for rates.

## ATLANTIC CITY HOTELS.

## HOTEL NORWOOD

Arkansas and Pacific Avenues. Near Beach. First and all attractions. Bathing, swimming, and other amusements. Rates, \$1.00 to \$2.00 per day. Write for rates.

## HOTEL STERLING

The ONLY brick hotel on Kentucky Ave. Modern appointments. Write for rates.

## HOTEL LAMBORN

Maryland Avenue and Beach. Moderate rates. Write for rates.

## HOTEL RAVENROY

Chelsea Avenue and Boardwalk. Bathing, swimming, and other amusements. Rates, \$1.00 to \$2.00 per day. Write for rates.

## TABOR INN

Ideal location; large, airy rooms; excellent table; home-like surroundings; bathing room; moderate rates. Write for rates.

## HALCYON HALL

Maryland Ave., close to Beach. Bathing, swimming, and other amusements. Rates, \$1.00 to \$2.00 per day. Write for rates.

## Miller Cottage and Annex

15 N. Georgia Ave.—Nest for